

North Pole Snowdrift Punch: The Creamy Coconut Holiday Drink Everyone Craves

North Pole Snowdrift Punch: The Creamy, Frosty Holiday Drink Everyone Craves



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30 min

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INGREDIENTS

Swaps and Notes:

For a Richer Base: Swap the regular coconut milk for Cream of Coconut (the kind used for piña coladas). It's much sweeter and thicker, so you can skip the simple syrup entirely.

Make it Green: For a fun, minty twist, try stirring in a tablespoon of green crème de menthe syrup (or the liqueur if making an alcoholic version) to echo the minty flavor of a festive Grasshopper Pie.

Non-Alcoholic Version: Simply omit the white rum and add an extra cup of coconut milk, pineapple juice, or sparkling water to maintain volume.

Spice it Up: For a subtle holiday warmth, stir in 1/4 teaspoon of nutmeg or a small splash of vanilla extract to the mix.

DIRECTIONS

1. This punch is designed for maximum flavor with minimal fuss.
2. **Step 1: Combine the Base:** In a large pitcher, pour in the 2 cups of coconut milk, 1 cup of pineapple juice, 1 cup of white rum (if using), and the 2 tbsp of simple syrup (if using). Stir vigorously for about 30 seconds until the mixture is uniform and the coconut milk is fully incorporated.
3. **Step 2: Chill (Optional, but Recommended):** If you have time, pop the pitcher into the refrigerator for 30 minutes to an hour to ensure the mixture is perfectly chilled before serving. This prevents the ice from melting too quickly.
4. **Step 3: Add Ice and Fizz:** Just before serving, fill the pitcher or individual glasses with plenty of ice cubes. Top the mixture with 1/2 cup of sparkling water. Do not stir after adding the sparkling water, as you want to preserve the beautiful fizz!
5. **Step 4: Garnish and Serve:** Pour the punch into glasses. Garnish with a sprinkle of shredded coconut across the top to create the "snowdrift" look, or use a candy cane or a sprig of fresh mint for a final festive flourish. Serve immediately.

SWAPS & NOTES

Coconut Milk 2 cups Full-fat canned coconut milk provides the best creamy, snowdrift texture.

Pineapple Juice 1 cup Canned or fresh-adds the essential sweet-tart contrast.

You can also swap for vodka or tequila.

Sparkling Water 1/2 cup Plain or citrus-flavored sparkling water adds necessary fizz.

TIPS FOR SUCCESS

Always Add the Fizz Last: Sparkling water (or club soda/prosecco if you're getting fancy) should be the last ingredient you add.

If you mix it into the base too soon, it will lose its carbonation, and the punch will fall flat.

Use Good Ice: Large, clear ice cubes look beautiful and melt slower than small, crushed ice, keeping your punch strong and frosty for longer.

For a Frozen Slush: Before adding the sparkling water, blend the coconut milk, pineapple juice, and rum with 2 cups of ice in a blender until smooth.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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